

Botany and Brews: EMERGE

Krohn Conservatory 1501 Eden Park Dr. Cincinnati OH, 45202 Featuring:





CINCINNATI, OH EST. 2020

\$15 Per Person

Friday January 31, 2025, 6pm-8pm

Join us at Krohn Conservatory for Botany and Brews featuring Esoteric Brewing during our spring show "Emerge" - a concept show featuring different interpretations of 'emerge' including extensive spring foliage and some surprising guests like Rodeo – an intriguing snake made of coleus along with Beatrix the hare and Roberta the Tortoise – topiaries racing through the showroom and emerging at the end to an oasis of waterlilies.

Learn about the inspiration for our concept show, "Emerge", as you sip on the drinks that were inspired by it.

Listen to the inspiration behind the making of the drinks, and how they were crafted. Walk

to the showroom and enjoy the ambiance as you sip on the unique brew or specialty cocktail of your choice.

How many interpretations of 'Emerge' can YOU find?

Tickets will include entry to Botany and Brews event as well as one drink ticket.

Additional drink tickets may be purchased at the event for \$5 each.

This is a 21 and older event. No individuals under the age of 21 will be admitted. ID is required to enter.



This is the 10th Anniversary of the Garage Brewed Moto Show

The Garage Brewed moto show highlights unique bikes and builders.

Our tenth-year annual show will be held in Cincinnati inside of Rhinegeist brewery.

This free-to-the-public show lets you see what builders from small towns and cities are creating or collecting. The curated invitational event showcases custom, rare, antique, collectible and just plain odd bikes that are hidden away in garages and basements.

The event is hosted by an all-volunteer group, the Cincinnati Cafe Racer club, which is a social club of motorcycle enthusiasts with a broad range of interests and styles (not just cafe racer style).

Feb 1, 2025, Noon – 10:00 PM @ 1910 Elm Street Cincinnati, Ohio The 10th annual Garage Brewed Motorcycle Show returns to the Taproom ALL DAY Saturday, February 1, 2025! Grab a beer and check out some amazing, rare customs and collector bikes from local builders. Merch & food will be available for purchase from a variety of unique vendors. This event is FREE and open to the public!





You might shut down the Duke Energy Convention Center, but you can't shut down Cincy Winter Beerfest!

Cincy Winter Beerfest, the biggest and best Craft Beer Festival in the region, moves to the beautiful CINTAS

CENTER on the campus of Xavier University! Over 300 local, regional and hard-to-find craft
beers/seltzers/ciders/cocktails from more than 75 breweries and distilleries will be ready to sample.

2 sessions this Saturday Feb. 1st at the Cintas Center

The Two Sessions:

Afternoon Session: 12:00pm - 4:30pm or Night Session: 6:30pm - 11:00pm

Cincinnati's largest craft beer celebration

Cincy Beerfest · February 1st, 2025 at the Cintas Center

Sample hundreds of local and regional craft beers, as well as new craft wineries, cideries, and distilleries!

Use The Code BEERDAVE to avoid Ticketing fees

- 4 hours of event time
 - 25 Sample Tickets
- 8oz souvenir beer mug

Cincy Winter Beerfest 2025

FREE PARKING EVERYWHERE!





GRANUCIRES COMPANY



Norden - St. Vincent de Paul Fundraiser Saturday Feb 1st, 4-10pm

Join us at Grainworks Brewing Company on Saturday, February 1st, from 4–10pm for the Norden Supporter Group's 4th Annual Scarf Release Charity Event! With live music, raffles, a live show from Cincinnati Soccer Talk, and activities for the whole family—including meeting Gary the Lion—it's a night you don't want to miss.

Plus, 10% of all Grainworks sales during the event will be donated to St. Vincent de Paul - Cincinnati, Every \$1 raise

Plus, 10% of all Grainworks sales during the event will be donated to St. Vincent de Paul - Cincinnati. Every \$1 raised becomes \$12 worth of life-saving medicine for families in the West End. Last year, we raised over \$7,800—more than \$94,000 in medicine. Let's make an even bigger impact this year!



Brew'd Awakening Coffee Blonde - 4.5%

We love coffee almost as much as we love beer. This blonde ale is infused with a Guatemala/Sumatra blend from our friends at Pneuma Coffee Roasters.

Additions of lactose and a touch of vanilla results in a perfect mix of our two favorite drinks.



If you didn't know, Swine City Brewing in Fairfield is not just a brewery, they make all sorts of cool stuff. You can walk in and get a beer, sure, but if you've never tried their seltzer or mead programs, you're not even scratching the surface of who they are. They aren't afraid to hit on super traditional stuff, and they also aren't afraid to lean as far away from that as they can, either. In fact, one of the big sides of their personality that way too many folks don't know about is their wine program... which is what we gotta talk about.

It's Part of The Soul - Swine City's owner and founder, Dan Ebben, got his start in booze-making when he stumbled across an old wine-making kit when he was a youngster. In that way, Swine City was always destined to do something a little broader than just your standard "beer-making" like most of our craft breweries. It's in their blood. The brewery quickly started making wine after they opened their doors in 2018. Not because they had to, not because it's trendy or "punk rock" or because that's what you have to do to get people into your taproom. They did it because it's part of who they are, and they knew they could put their own stamp on it and create something that is *good*. With all that being said it's been a while – and the new revamped wine program is back!

The Return of Swine Wine

On 2/1/25 (we'll talk about that date in just a second) Swine City is bringing back their wine program. It's rebranded, it's reimagined, and I'm really excited to see how it tastes. They'll have a bunch of new stuff available:

- Pink Sangria
- White Sangria
- Red Sangria
- Chardonnay
- Cabernet

They aren't pulling punches with this program. They're taking it really seriously and from what I can gather are looking not just to provide something for the "non-beer-drinkers" in their taproom, they're wanting to create a product that has the ability to live outside of their space as well.

When you look back historically at Cincinnati's role in American wine production – it's absurd that there aren't more places making wine, locally (not to take away from any of the great places that are). I'm here for it.

Anniversary Party Time

If you were thinking to yourself... "Self... 2/1... I feel like there was something that we were doing on the first!" – you're right. There is. Swine City's Anniversary Party.

The brewery is celebrating their seventh anniversary that day, and they're doing it in typical Swine-Style releasing a bunch of beers that start in normal fashion before heading into the absurd (in the best way possible). Most of these releases are going to be in fun, limited, anniversary beer cans, too!

- Black Limo Stout
- Double Party Imperial Golden Sour
- Dripping With Alchemy Citra Hopped IPA
- Extreme Cheese Nuke Ohio Cincinnati Chili Style Imperial Brown Ale
- Fine All the Time Peach Belini Imperial Sour
- Permanent Vacation Tropical Double Sour
- MALORT AGED No Fun Or Funds (I'm sorry... WHAT?!)
- Welcome To Smallwood Forest Brown Ale with Spruce Tips and Juniper Berries

Be there. Be there with your drinking shoes on.

'Connecting people to nature and each other': New MadTree brewery set to open in Blue Ash

Bebe Hodges Grace Tucker Cincinnati Enquirer

The Popular brewery MadTree Brewing Co.'s new Blue Ash location is set to open early next month. MadTree Parks & Rec will open on Thursday, Feb. 6th, inside a 15,000-square-foot former airplane hangar in Summit Park. Marking the brewery's third location, MadTree Parks & Rec features a taproom, solarium and outdoor beer garden. The space also offers several family-friendly features like a tree sculpture, living walls, a "campground" area with a refurbished camper, games, an outdoor play area and a view of Summit's 153-foot Observation Tower.

The Blue Ash brewery debuts several accessible components, including a lowered bar for wheelchair access, a calming room and a universal changing table. And the outdoor play area was designed with and curated by the help of children who identify as part of the developmental disability community, MadTree's vice president of experience and impact Rhiannon Hoeweler told The Enquirer.





For those with dietary restrictions, the food menu will offer vegan and gluten-free options. "We couldn't be more excited to be a part of the Blue Ash community and an extension of Summit Park," MadTree co-founder Brady Duncan said in a previous press release. "This location truly delivers on MadTree's mission of connecting people to nature and each other." In addition to the Blue Ash location, MadTree Brewing Co. operates the Oakley Taproom and Alcove in Over-the-Rhine. MadTree Parks & Rec is located at 4321 Glendale Milford Road in Blue Ash.

Bockfest Announcements & More!

Events, discounts, and volunteer opportunities below!



2025 Bockfest Updates!

Bockfest is just around the corner (March 7th. -9th.) and we've got some great stuff planned leading up to and at the event! Here are some dates to be aware of:

Sausage Queen Preliminaries: January 31st. - February 22nd.

Beefsteak Fundraiser at Arnold's: The annual Beefsteak Dinner - a fundraiser for Bockfest, takes place at 6pm on February 6th. at Arnold's Bar and Grill. Tickets are \$100 per person and include a 4 course meal, beer tastings to accompany each course, live music and a personally signed 2025 Bockfest poster from artist Jim Effler. Chef Kayla Robinson will be collaborating with Arnold's chef Korry Wolfgang to bring you this delicious meal. Almost sold out, don't wait! CLICK HERE for Tickets!

Precipitation Retaliation at Northern Row: Join us at Northern Row Brewery and Distillery as we make our annual ritual sacrifice and burn Frothy the Snowman! The burning will occur at 8pm during the Happy Hour which runs between 5-8:30pm on Friday, February 28th. Northern Row will be offering \$5 pints of Cooper Hellerbock plus, you can poke your beer with a hot iron for a smokey flavor!

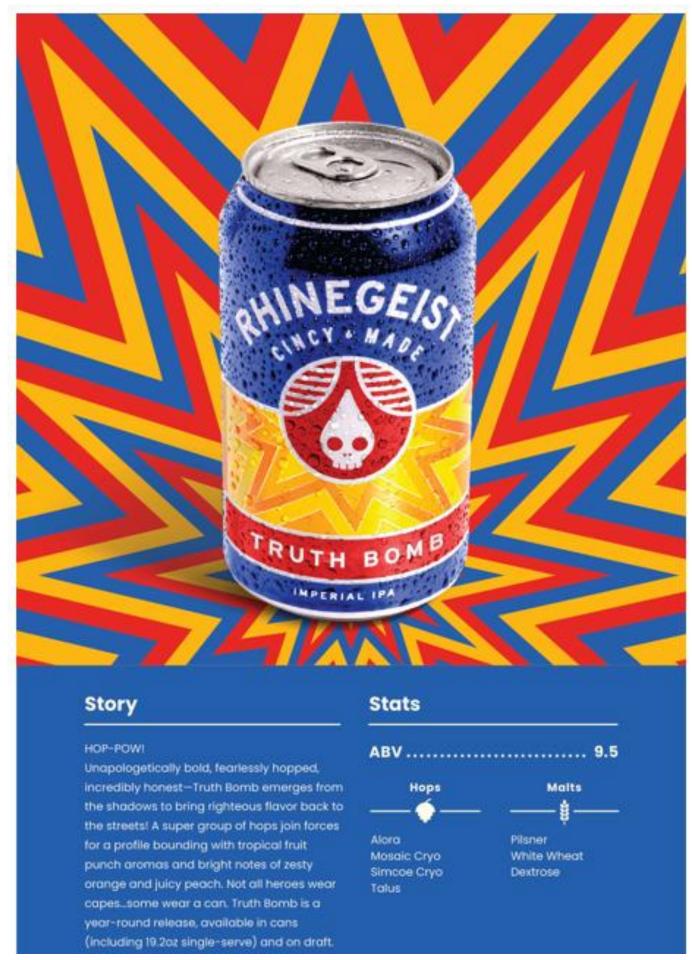
Bockfest Parade: The Bockfest Parade will be held on Friday March 7th, 2025. The parade will start to form in front of Arnold's Bar and Grill, located at 210 East 8th Street, at 5:00PM and step off at 6:00PM. The Bockfest Parade is Cincinnati's funkiest and most entertaining parade. It can be seen from the street or from a number of participating venues along the route.

Special Bockfest Tours: Join the Brewing Heritage Trail on this special Bockfest Weekend Tour (March 8 & 9), with access to a historic brewery and underground cellars not normally open to the public and only available through this tour! CLICK HERE for Info & Tickets!

Four Bockfest Halls: Moerlein Lager House, Northern Row, Rhinegeist, and Rosedale!

- Unique Events & Activities at Each Location!
- 30 Bock Beers Available from 25 Local Breweries!!

For the latest Bockfest details go to: https://www.bockfest.com/



An Explosion of Flavor in this New Year-Round offering from Rhinegeist